

starters

HOMEMADE RED LENTIL, ROASTED BUTTERNUT SQUASH AND BELL PEPPER SOUP

Served with multi-seeded bloomer bread. (GFA, VE)

CRISPY COATED GOLDEN FRIED CAMEMBERT

Served with a wee salad garnish and a sticky fig relish. (V)

SCOTTISH SMOKED SALMON AND KING PRAWN COCKTAIL

Drizzled in a smoky Marie Rose sauce and served with multi-seed bloomer bread. (GFA)

HOMEMADE HAM HOCK, SMOKED CHICKEN AND APRICOT TERRINE

Served with toasted brioche bread, a wee salad garnish and a rich red-onion chutney. (GFA)

CANTALOUPE MELON WITH FRUIT SORBET

Accompanied with spiced Black Forest fruits. (GF, VE)

main course

TRADITIONAL HAND-CARVED ROAST TURKEY

Served with homemade chestnut and cranberry stuffing, pigs in blankets, crispy roast potatoes, glazed parsnips, Brussel sprouts, carrots, green beans and a deliciously rich gravy. (GFA)

GRILLED FILLET OF SEABASS

With a lemon, garlic and saffron butter, piped mashed potatoes and a selection of seasonal vegetables. (GF)

PERTSHIRE WILD VENISON, PANCETTA AND CHESTNUT PIE

Local hand-diced venison, pancetta and chestnuts in a rich red-wine gravy, encased in puff pastry and served with crispy roast potatoes, Brussel sprouts, carrots and parsnips.

SWEET POTATO AND RED ONION MARMALADE TART

A vegan and gluten free shortcrust pastry tart filled with sweet potato and spinach, topped with a red onion marmalade and sunflower and pumpkin seeds. Served with seasonal vegetables and roast potatoes. (GF, VE)

8OZ RIB-EYE STEAK

Prime Scottish 8oz rib-eye steak served with a brandy and peppercorn sauce, roast potatoes and a selection of seasonal vegetables. (GFA) + £6.00 supplement

desserts

TRADITIONAL CHRISTMAS PUDDING With a rich Devon custard. (GFA, V)

SEASONAL CHEESECAKE OF THE DAY Served with fresh double cream. (V)

HOMEMADE STICKY TOFFEE PUDDING With lashings of toffee sauce and vanilla ice-cream. (GF, V)

CHOCOLATE TRUFFLE BROWNIE TORTE With vanilla ice-cream and black forest fruit compot. (GF, VEA)

TARTELLETE AU CITRON A refreshing lemon tart served with clotted cream and fresh raspberries. (V)

CHEESE AND PORT A selection of cheese and biscuits, chutney, celery and a shot of port (V) + £3.00 supplement

Two courses £24.95 | Three courses £29.95

GF: GLUTEN FREE GFA: ALSO AVAILABLE GLUTEN FREE. PLEASE LET US KNOW IF YOU WOULD LIKE THE GFA / VA / VEA OPTION

V: SUITABLE FOR VEGETARIANS VE: SUITABLE FOR VEGANS VA: VEGETARIAN OPTION AVAILABLE VEA: VEGAN OPTION AVAILABLE